

DURIGUTTI

FAMILIA

2020

VARIETALS: 100% Malbec (Lunlunta y La Consulta)

HARVEST: 2020

ORIGIN

Lulunta, Luján de Cuyo.

Vineyard planted in 1938 in Lunlunta. Altitude 900 m.a.s.l.

La Consulta, San Carlos, Valle de Uco.

Vineyard planted in 1947 in La Consulta. Altitude 1150 m.s.n.m.

Mass selections of ancient genetic load, vineyards planted in high density (between 7,200 and 5,500 plants per hectare) with a yield of 3 plants per bottle. Mantle irrigation. Low trellis system. Alluvial soils, with mainly sedimentary rocks with a fine proportion of sand.

WINEMAKING

HARVEST: Manual, during the second fortnight of March 2020. Reception in the warehouse in boxes OF 18 kilos, double selection.

PROCESO: Cold maceration at 8° C for 7 days. Alcoholic fermentation with native yeasts during 30 days at controlled temperatures between 27°-29° C with 4 daily pump-overs. Malolactic fermentation in 500 liters first use French oak barrels 100% between 20-22° C during 25 days. Aiging in the same barrels for 24 months.

BOTTLING: July 2022. This wine has not been clarified, stabilized or filtered. Limited edition.

CERTIFICATES: Vegan Wine by Liaf Control under the seal of Veg Argentina.

ALCOHOL: 15,5% / TOTAL ACIDITY: 5,55 / PH: 3,53 / RESIDUAL SUGAR: 1,80 gr/l

TASTING NOTES

Deep and intense violet color on sight. It combines notes of tobacco, black fruits and spices in its palette of aromas. On the palate it is powerful, with a good balance between fruit and acidity, with black fruits that stand out in flavor, good body and a long finish. An iconic wine to enjoy throughout the years. We recommend consuming it at a temperature between 15°-18° C.

WINEMAKERS: HÉCTOR AND PABLO DURIGUTTI

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AÑOS 2002 - 2022

DURIGUTTI
FAMILY WINEMAKERS EST. 2002

